

SIDRA MENENDEZ – PROTECTED DESIGNATION OF ORIGIN "SIDRA DE ASTURIAS"

TECHNICAL DATA SHEET "VAL D'ORNÓN" CIDER



Designation of Origin: Sidra de Asturias

Type of cider: Natural "to branch".

Apple: Selection of some of the 22 varieties covered by the Regulatory Board Sidra de Asturias looking for a balance between those that are sour, bitter and sweet (Blanquina, Panquerina, Xuanina, De la Riega, Regona, Solarina, Durona of Tresali and Raxao).

Elaboration: Traditional pressing process and fermentation in chestnut barrels.

Optimal consumption temperature: Between 12° – 14 °

Tips: The "Escanciado" (process to pour the cider into the glass), will give the final touch to the product, reaffirming the qualities of cider.

Tasting notes: View: Straw yellow color.

Aroma: Clean and fruity.

Taste: Intense and refreshing, with bitter tones, some slight astringency and a very sweet tone.

Analytical data:

Alcoholic strength: 6,5% vol

Bottle volume: 700 ml

Gastronomy: It's a fantastic cider as appetizer and to accompany fish, seafood, rice, savory dishes or blue cheeses like Cabrales.



Other information:

6 Units per box

120 Boxes per pallet

720 Units per pallet

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